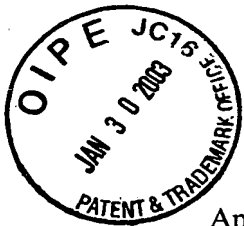


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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Application of: Shanta NALUR et al.

Application No.: 09/729,693

Group Art Unit: 1761

Filed: December 6, 2000

Examiner: Carolyn PADEN

For: FOOD PRODUCTS CONTAINING
HIGH MELTING EMULSIFIERS

Attorney Docket No.: 88265-366

AMENDMENT

Assistant Commissioner for Patents
Washington, D.C. 20231
Sir:

In response to the Office Action mailed November 6, 2002, Applicants submit the following amendments and remarks for entry into the above-identified application. Applicants submit concurrently herewith: (a) a copy of the pending claims (Appendix A); and (b) a marked up copy of the claims (Appendix B).

IN THE CLAIMS

Please cancel claims 8, 11, 15, 19 and 26-28.

Please amend the following claims:

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FEB 04 2003

TC 1700

C1 1. (Amended) A chocolate composition comprising an emulsifier component having a melting point from about 60 to 90°C and a hydrophilic lipophilic balance value from about 2 to 10, wherein the emulsifier component comprises at least one of a diacetyltartaric acid ester of monoglycerides, mono- and diglycerides of vegetable oils, partially hydrogenated monoglycerides, fully hydrogenated monoglycerides, or sugar esters.

C2 7. (Amended) A chocolate composition comprising an emulsifier component having a melting point from about 60 to 90°C and a hydrophilic lipophilic balance value from about 2 to 10, wherein the chocolate composition substantially maintains its structure up to a temperature of at least about 45°C.